



one hundred percent
handcrafted wines

Sauvignon Blanc Klassik 2022 Südsteiermark DAC

DAC: DAC stands for „Districtus Austriae Controllatus“ and is the legal abbreviation for particularly area-typical quality wines **origin:** Grape selection from various vineyards in the region

soil composition: clay and loamy sand with lime included

elevation: 350-450 m

exposure: south-east, south-west

average age of vines: differently

harvest time: 20th September to 30th September

fermentation: in temperature controlled stainless steel tank

pre-fermentation: 24 hours cold maceration – it slows down the activity of the yeast to produce amazing flavors

maceration: up to 2 weeks

alcoholic content: 12.5% by vol

total acidity: 6.2 g/l

residual sugar: 2.1 g/l

potential: up to 2025 +

tasting notes: A wonderful spicy fresh nose, full of flavor, aromas of grassy - green pepper, elderberry, convincing finale with lively character and minerality on the palate

food pairing: Fish, Pasta, asparagus with hollandaise sauce
Risotto, Cream Cheese

ideal temperature to drink: 8 ° - 10° C / 46-50° F



Winery Karl & Gustav Strauss
Steinbach 16
8462 Gamlitz
South Styria · Austria

producer: Karl & Gustav Strauss
region: South Styria • Austria
geography: south to south-east of Austria near Slovenia
climate: Illyrian climate influenced by Mediterranean and Alpine zones
winemaker: Gustav Strauss



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bottles/case: 12
cases/layer: 17
cases/pallet: 51